

## A CHARMING BATISTE

Made From a Polka-Dotted Weave.

BIG AND LITTLE SPOTS

SEAMS ARE HIDDEN UNDER STITCHED TUCKS.

Loop and Scroll Design in Lace Heads the Skirt

Trimming.

Design by Redfern.

(Copyright, 1905, by R. F. Ayers.)

With an infinite variety of summer designs to choose from, there will be no excuse for women not to be smartly and suitably dressed during the approaching season. There is every indication that batiste and lawn costumes will be even more elaborate than ever, and as for trimmings, embroidery and lace will again come to the fore. Many polka dot effects are already being sent over from Paris. Some come with small dots and others have quite large spots. In most cases these are done in hand embroidery, and among the prettiest novelties in this line are embroidered dots showing two colors or two shades of one prettily blended.

Insertions and frills of lace of almost every sort and width will be used lavishly on summer gowns. Except on occasional



and very expensive costumes, the real varieties are not used, for rarely good imitations, or "novelty laces," as they are now styled, have superseded the other kinds.

Embroidered robes that produce triple and double-tier effects when made up are among the new and fashionable spring offerings. They come in both hand and machine work, and their cost depends entirely upon which they belong to. For afternoon and evening they make excellent gowns, and give a delightful change from the lace-trimmed affairs that will be copied extensively during the whole season.

A garment even smarter than those now being suggested in the sketch offered today. It has many good points to recommend it to fashionable women, and is well worth a careful study with a view to future reproduction, as this particular design will not be found on sale.

The fullness of the skirt is obtained by means of fine tucks set together and stitched a few inches down from the belt.

## SEEK CASTRO'S OVERTHROW.

Enemies of Venezuelan President United—Ask Non-Interference.

Joseph L. Andara, former judge of the supreme court of Venezuela and later foreign representative of the unsuccessful revolution against President Castro in 1903, who has arrived in New York from Caracas, comes. It is reported to urge the United States to refrain from interfering in the affairs of Venezuela until a revolution, now being organized, shall have deposed Castro.

In an interview Judge Andara said:

"We believe that if the United States interferes at the present time it will create a complex situation. In Venezuela both the national and liberal parties are united against Castro, and we are confident that we can overthrow him ourselves and save the United States from a possibly unpleasant affair. I believe that all foreign nations look to this country for the proper payment of their claims awarded by the protocol. If Castro is delinquent it is surely the business of the United States to see that the United States is not embarrassed that would naturally arise."

"I am empowered to pledge the present heads of the movement against Castro, to the payment of the awards against Venezuela, and to assure contentants for property rights in that country that strict impartiality will be observed."

"Gen. Gregorio S. Riera is the leader of the movement, and acting with him in person are Gen. Penabaz, Morales and Paredes. When the revolution under Gen. Matos was brought abruptly to an end by the United States, the revolutionists lacked ammunition. This time they will not lack materials of war, and have another source of help even greater than munitions of war—that is, public opinion."

Judge Andara comes to this city tomorrow to the attention of the State Department.

Albert Edmund Parker, Earl of Morley, chairman of committees and deputy speaker of the house of lords, is dead in London, aged sixty-two.

Below this point the batiste flares to the top of the shaped founce, which is one of the prettiest features of the gown.

The material is white batiste, embroidered all over with small polka dots worked by hand with two shades of mauve linen thread. Even the lace trimmings are decorated with the pattern stand out more prominently. The main design shows leaves and tiny flowers, and here and there the leaves as well as every other flower petal are worked over and over with mauve linen.

The graduated flounce covers the ground and is finished on the bottom very simply with a broad hem headed with two tucks of equal width. The top, which follows a slightly drooping line in front and curves upward toward the sides and back, is arranged in a series of tucks run in clusters. There are four in each cluster, and these are separated by the loops of lace insertion which form the top of the founce. These alternate in large and small loops, and there are four of the tucks brought in the plain space between loops and four more at the lowest point of the loops. It is a very pretty and effective method of trimming, and is quite novel.

The upper part of the skirt is gored on the same lines as those seen in all the new Paris summer models, and yet it retains a becoming amount of fullness. Each seam is turned under and stitched on the machine so that it appears to be a long tuck separating the series of shorter ones that form a yoke at the waist.

Of course the skirt design is appropriately repeated in the bodice. First of all there is a sheer white batiste guimpe showing above the bodice proper. This is a slightly fashioned high stock collar of all over lace with a V of the guimpe showing from which two small revers turn back. On a warm day this guimpe may be left off, if desired without lessening the attractiveness of the gown.

Then the polka-dotted batiste is laid in tucks running vertically and stitched flat. At the bust these tucks are released, and there is a loop and scroll design of lace insertion brought almost to the belt. One large loop comes directly in the center of the bodice and one smaller loop fills either side of the wide space. It is very simply gathered into a belt, without any blouse effect. This once popular fullness pouching over the belt has become passé, and all the newest models are brought

down with an almost severe effect. The idea is to have the lines of the bodice follow as closely as possible those of the wearer's figure.

The sleeve of this dainty summer gown is made to match the design used elsewhere so delightfully. It is shirred in at the armhole, and then brought into a cuff by means of stitched tucks. The line of lace insertion is carried across from the bust over the upper part of the sleeves, with a group of three loops.

The belt is of velvet ribbon of a harmonizing shade, a little darker than the polka dots, fastened in the back with short loops of ribbon, intermingled with dainty flowers of ribbon.

From the clusters so formed depend three long ends having single flowers attached at intervals of about two inches. A bunch of flowers and ribbon on the left side of the bodice and on the skirt a little above complete this exquisite decorative, lending to the modern costume a bit of the fresh charm of the old court dresses of royal Versailles.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

## MADE OF LEFT-OVERS

How to Make Palatable Dishes With Humble Resources.

HOUSEWIFE ECONOMY

TASTY OMELETTE MADE WITH GRAVY FILLING.

Cold Veal and Mutton Tooth-

somely Dis-

guised.

Written for The Evening Star.

Every good housewife studies economy, but she cannot put this art into practice without a knowledge of what to do with portions which remain from previous meals. Nor is she so tactless as to call them left-overs when they come to her table disguised effectively in appetizing form. Especially for luncheon and breakfast are the left-over dishes toothsome.

Giblet Omelette.—Among the left-overs likely to be found in the refrigerator is giblet gravy, remaining from the roast chicken or turkey. A delicious luncheon or breakfast dish can be made by utilizing it for the filling of a tasty omelette. Unless the gravy is exceptionally thick it will be well to add a little smoothly blended, browned flour and water after reheating. The omelette should be made after the usual manner, the gravy spread over the surface just before folding, and poured around it and on the dish if there is sufficient quantity.

Patties of Chicken and Mushrooms.—The little party shell which can be purchased ready for use from the baker is helpful in utilizing many left-overs. An entire one may be made from a small quantity of left-overs, such as chicken, mushrooms, or mushrooms, nearly equal proportions. The chicken should be cut into dice and set over until needed. The mushrooms, if of the small sort, and must be peeled and washed, then placed in a porcelain-lined saucepan with butter that has been cut into bits and rolled in flour. Cook for fifteen minutes. For a quarter of a pound of mushrooms, use half a tablespoonful of flour and a tablespoonful of butter. The mushrooms are tender, stir in rich milk, or half milk and cream, using one cupful for the quarter of a pound of mushrooms. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the patties on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a little pepper. Stir until perfectly smooth, then add the chicken meat and season to taste. Stand over boiling water until thoroughly heated, and put the mutton on a platter with heat. At the time of serving fill with the mixture and pour the remainder around the platter.

Veal Croquettes.—Cold roast veal is one of the easiest of all left-overs to dispose of in toothsome form, but it is often that the quantity is limited. To make croquettes are desirable. One pint of chopped meat means a generous number of croquettes, and it can be added to by calves' brains in the proportion of one pound to each pint. Prepare these by soaking in cold water for an hour, freeing from blood vessels and skin, and dicing gently for five minutes in water. Add a pinch of onion, bay leaf and a tiny onion; drain and stand in cold place. When thoroughly chilled cut into small cubes and mix with a moderate amount of butter. Add a silver knife for the purpose. For the sauce put one generous tablespoonful of butter in a saucepan and when melted stir in two tablespoonfuls of flour and cook together until smooth. Add a gill each of milk and cream, and continue stirring until the mixture is thick. Remove from the fire, add a teaspoonful of onion juice, salt and cayenne pepper to taste, a dash of nutmeg and a large tablespoonful of chopped parsley. Add all to the meat, mix thoroughly and stand aside until perfectly cold. Shape into croquettes, dip in beaten egg and bread crumbs and fry in a deep smoking fork. Serve either with cream or tomato sauce.

Chicken à la Italienne.—A luncheon dish is made of cold boiled or roast chicken cut into dice until there is a sufficient quantity of meat to make a stock of three-quarters of a pound. Add one tablespoonful of butter, and when sufficiently melted add one tablespoonful of flour and stir vigorously until the mixture thickens. Add one egg and beat with a deep smoking fork. Serve either with cream or tomato sauce.

Scalloped Mutton.—Cold mutton is one of the left-overs to cause anxiety to the housewife. It can, however, be combined with oysters or spaghetti and made into a tasty dish either for luncheon or the family dinner. Cut the mutton into pieces and prepare brown gravy. Add a pinch of salt and a